

NATUREL

WEDDING BROCHURE 2024

When the light falls

Into nothing

Where

Everything appears

Along the coastline

I will find you

And you

For sure

Will find

Me



NATUREL

Beach house Naturel is the white pearl at the end of Scheveningen beach where you find an atmosphere of serene tranquillity, quiet beauty and subdued class. The remote location away from finery and busy crowds makes Naturel an oasis of ease and simplicity: the perfect canvas for an atmospheric marriage.



All prices in this brochure are inclusive of value added tax (VAT)



ON A DESERT ISLAND

At Naturel you will find yourself surrounded by nothing but sand, sea and dunes. The remote and romantic wedding location that Naturel has to offer attracts only true beach lovers. Therefore, we will make sure that on your big day, you won't have to worry about anything but keeping your feet in the sand and your head in the clouds.

To ensure you that your day will be a magic and carefree experience, Naturel would love to take a part of the organisation off your hands. Through years of experience, the event managers of Naturel have grown into true wedding planners.

Curious what else we can offer? Read on because we have thought of every single detail!

CEREMONY

Naturel is an official wedding location, which means you can actually celebrate your entire wedding on the beach! Create your own wedding setup together with our event managers.

Your ideas for the wedding setup will be perfectly carried out by our own specialised wedding team including the setup of a romantic wedding bench for the bridal couple, a table for the wedding officiant, a sound system including microphone and 40 +/- seats supplemented with standing places. Everything is possible and we are more than ready to organise your ceremony into detail.

To have the ceremony take place at Naturel, you pay a rent of €1000,-.





DECORATION

Naturel is defined by its elegance and crystal-clear atmosphere. Characteristic for Naturel is the perfect combination of having the outside surroundings on the inside and the crystal-clear light coming in. Add beautiful flowers, candles and the sound of crackling wood fire and you find yourself in an overwhelming romantic setting.

Want to go all out? Looking for rentals? Or would you like to add your own personal style? You will find more information about rentals of our in-house stylist and wedding planner Wendy of 'Something borrowed Something new' in the back of the brochure.

TABLE STYLING PACKAGE

7.50 p.p.

- Linen napkin (sand color)
- White table runner
- Eucalyptus sprig on plate

FLOWERS

(Light green, white, pastel, wild flowers & eucalyptus)

Flower arrangement (up to 50pax.)	175
Flower arrangement (up to 100pax.)	275
Flower arrangement (up to 200pax.)	375
Flower arrangements for wedding arch (2x)	300

Tip: use it afterwards as background for the photobooth.



DECORATION

Check this out: our own photobooth!

The photo column is made in such a way that it looks like a nice old-fashioned photobooth. Press once and then 3 photos are taken. They are then immediately printed as a photo strip.

Create a personal design for the prints in advance, with your own logo and layout. You will also receive all photos digitally afterwards and you will receive an online album to share with your guests!

Costs photobooth 375

FUN EXTRA'S

Backdropcirkel (excl. flower arrangement) 95

Helium balloons (100 pcs.) 275

Big campfire outside 75

Beer's Love Walk* 235

Acrylic envelop box 50

Acrylic envelop box | personalised 250

**We will create a long path made with bamboo sticks and white flags that will guide you to Naturel starting at the beach entrance at the end of 'het Zwarte Pad'*

EXCLUSIVITY

It is possible to rent Naturel fully exclusive. We work with a sales guarantee, meaning that there is a minimum amount that has to be spent for exclusivity (buy out). Naturel can be rent for the whole day or just for the evening. In case these requirements cannot be met, we will always make sure you have your own space on the terrace. When the evening falls you will have plenty of space for your own party, without unknown guests on the dance floor.

Sales guarantee for full exclusivity*:

April	12.000
May	15.000
June, July, August, September	17.000

Sales guarantee starting at 17:00*:

April	9000
May	11.000
June, July, Augustus, September	13.500

* Requirements:

- A different rate applies for weekdays
- The sales guarantee is inclusive of all the items mentioned in this brochure except for the DJ and the tent if necessary.





IN PROSPERITY AND ADVERSITY

The most important thing for us, is that you, as a couple, enjoy your day to the fullest. This is why we would like to go through every detail and scenario together with you.

For example, less mobile people will be picked up with our Jeep at the end of the parking lot. This way they won't have to walk all the way to Naturel.

The saying: "better be safe than sorry" wasn't invented for nothing. Therefore, we always take 'least desired' weather into consideration. At the beach we are excellent weather managers, we can easily adjust to different types of weather. We can arrange an open transparent tent full of light, to create more space, entirely styled by Naturel. Up until two days before your marriage you can decide whether you want to make use of the tent or not. We can adjust as easy as the weather does.

TENT:

Tent (10x10)	1000
Tent (10x 15)	1200
Tent (10 x 20)	1500

WELCOME SNACKS

Are you coming a little earlier in the day? Below is a tasty lunch or individual dishes to choose from:

WALKING LUNCH

19.50 p.p.

Minimum 15 persons

- Summer Gazpacho with micro greens and basil oil
- Tabouleh: fresh Lebanese salad with tomato, bulgur and mint
- Various type sandwiches

BITES

Combi platter olives, nuts, bread and dips 13.50

Tabouleh: fresh Lebanese salad with tomato, bulgur and min 9.50

Various type sandwiches 8.50

Summer Gazpacho with micro greens and basil oil 6.50





SNACKS (to hand out)

Snacks regular - 5 pcs. | 7.50 per set *

Oma Bob's Croquettes | Vegetarian Spring Rolls | Cheese Sticks | Vegetable Croquettes | Butterfly Shrimps

Luxury Snacks - 5 pcs. | 9.25 per set *

Oma Bob's Croquettes | Chicken Tatsuta | Oyster Mushroom Croquettes | Asian fish spring rolls | Butterfly Shrimps

Snacks Veggie - 5 pcs. | 11.50 per set *

Arrancini | Cheese Sticks | Oyster mushroom nuggets || Thai green curry bite | Samosa's Tofu

Snacks Scheveningen - 5 pcs. | 13.50 per set **

Mackerel Bruschetta | Dutch Herring on toast | Kibbeling bites with aioli | Dutch shrimp Croquettes | Smoked eel in little gem

Snacks Naturel Special - 5 pcs. | 17.50 per set **

Asian oyster | Vietnamese rice paper spring roll | Toast Steak Tartare with crispy mustard-caviar | Mini lobster roll | The One and Only 'Frikandel Special' made of fish, Balinese herbs, coco and lemongrass.

* Starting at 20 sets

** Starting at 50 sets

EXTRA'S (on the table)

Starting at 10 pieces per item

Bread platter with various dips	7.50
Olives with smoked almonds	8.50
Crudités platter with dips	8.75

OYSTERS

Zeeland oyster (per piece)

Naturel Lemon and black pepper	3.00
Ceviche Passionfruit, chili, basil	3.50

Gillardeau oyster (per piece)

Naturel Lemon and black pepper	5.50
Ceviche Passionfruit, chili, basil	6.00

MIDNIGHT SNACKS

Bag of fries with mayonnaise	4
Bag of sweet potato fries with mayonnaise	4.75
Oma Bob's Croquettes (per piece)	1.25





BARBECUE 1

29.50 p.p.

minimum 25 persons

- Black Angus Beef Burgers with braised onions, tomato and spicy chive mayonnaise
- Juicy Lemon & Pepper BBQ Chicken
- Cherry Wood Smoke-Grilled Salmon Fillet with green herbs and lemon
- Tabouleh: Lebanese salade with bulgur, tomato and mint
- Heirloom Tomato Salad with basil, garlic and olive oil
- Salad of cucumber, feta cheese, green paprika, olives and parsley
- Fries with mayonnaise
- Bread with various dips

ADD Vegetarian dish: 2.50 p.p. *

Roasted eggplant with sweet miso, puffed buckwheat and beetroot

** Only to be ordered for the entire group, no individual orders possible*

BARBECUE 2

35.50 p.p.

Minimum 25 persons

- Black Angus Beef Burgers with braised onions, tomato and spicy chive mayonnaise
- Juicy Lemon & Pepper BBQ Chicken
- Stir-fried Prawns with garlic and chili
- Cherry Wood Smoke-Grilled Salmon Fillet with green herbs and lemon
- Roasted eggplant with sweet miso, puffed buckwheat and beetroot
- Tabouleh: Lebanese salade with bulgur, tomato and mint
- Heirloom Tomato Salad with basil, garlic and olive oil
- Salad of cucumber, feta cheese, green paprika, olives and parsley
- Green Salad with French vinaigrette
- Fries with mayonnaise
- Bread with various dips





BARBECUE 3

42.50 p.p.

minimum 25 persons

- Flanksteak prepared in our smoker with peponata and a fresh salsa verde
- Black Angus Beef burgers with braised onions, tomato and spicy chive mayonnaise
- Juicy Lemon & Pepper BBQ Chicken
- Stir-fried Prawns with garlic and chili
- Cherry Wood Smoke-Grilled Salmon Fillet with green herbs and lemon
- Roasted eggplant with sweet miso, puffed buckwheat and beetroot
- Tabouleh: Lebanese salade with bulgur, tomato and mint
- Heirloom Tomato Salad with basil, garlic and olive oil
- Salad of cucumber, feta cheese, green paprika, olives and parsley
- Green Salad with French vinaigrette
- Baby potatoes in olive oil and green herbs
- Fries with mayonnaise
- Sourdough bread with various dips

SHARED DINING NATUREL

42.50 p.p.

minimum 35 persons

Starters

- Antipasti of i.e.: Coppa di Parma | Olives | Manchego Cheese | Pickled Vegetables such as; fennel, egg plant, mushrooms and cherry tomatoes | Padron peppers
- Sourdough bread with various dips

Mid-course

- Summer Gazpacho with micro greens and basil oil
- Bruschetta with Iberico and tomato

Main course

- Juicy Lemon & Pepper BBQ Chicken
- Sea bass roasted on banana leaves with a summery citrus dressing
- Heirloom tomato salad with basil, garlic and olive oil
- Baby potatoes in garlic oil and green herbs (+1.50 p.p for extra fries with mayonnaise)

** All of the above mentioned dishes will be served, so no choice has to be made between these dishes.*





SHARED DINING DELUXE

53.50 p.p.

minimum 35 persons

To start off

- Sourdough bread with various dips
- Gillardeau oyster

Starter

- Hawaiian Poke Shaker with fresh salmon, macadamia nuts, crispy shallots and a soy-sesame dressing

Mid-course

- Asian steak tartare with lotusroot-crisps
- The One and Only 'Frikandel Special' made of Fish, Balinese Herbs, Coco and Lemongrass.
- Cucumber salad with a sesame-dressing, and toasted pine nuts

Main course

- Flanksteak prepared in our smoker with peponata and a fresh salsa verde
- Lightly grilled tuna with sweet potato and shiso
- Roasted eggplant with miso, puffed buckwheat and beetroot
- Baby potatoes in olive oil and green herbs
- (+1.50 p.p for extra fries with mayonnaise)

** All of the above mentioned dishes will be served, so no choice has to be made between these dishes.*

SHARED DINING DELICIOUS PESCATARIAN

50.00 p.p.

Minimum 50 persons

To start off

- Sourdough bread with various dips
- Gillardeau oyster

First-course

- Summer gazpacho with micro greens & basil oil

Mid-course

- Roasted Chioggia beets, slightly spicy harissa & crispy quinoa
- The One and Only 'Frikandel Special' made of Fish, Balinese Herbs, Coco and Lemongrass.
- Cucumber salad with a sesame-dressing, and toasted pine nuts

Main course

- Lightly grilled tuna with sweet potato and shiso
- Mexican Falafel made of crispy baked broad beans, labneh, green tahini & herbs
- Roasted cauliflower with beurre noisette, capers and almond shavings
- Heirloom tomato salad with basil, garlic and olive oil
- Baby potatoes in olive oil and green herbs

* All of the above mentioned dishes will be served, so no choice has to be made between these dishes.



NATUREL PERSONAL FINE DINING

SIT DOWN DINNER

From 80.00 p.p. | Minimum 50 persons

The dish from your first date, guilty pleasures, favourite color or scents, a nostalgic 'dessert', your special holiday dish or that one recipe from grandma. Just think of it! Our chef will talk to you and based on this input, he will create a unique and controversial menu that tells your personal story.

TIP:

Surprise your guests and introduce the menu with a brief explanation and personal anecdotes. This way you make the dinner unforgettable and complete!





DESSERTS

BUFFET

Cake buffet 6.75

Various cakes made by our own pastry chef
*If desired, wear a larger cake
to be cut (excl. topper) + 1.50 p.p.*

Grand Dessert 12.50

Can't choose? We will provide you with the best dessert
surprise one can wish for (variety of sweets and
desserts)

Cake of cheeses 9.50 p.p.

Wedding cake, made of several cheeses!
Minimum 50 people

AT YOUR TABLE

Mango Air 5.50

Extremely light mango mousse topped with a frozen
raspberry granita

Naturel Sundae 8.50

Marinated red fruit with creamy thickened yoghurt,
cherries, salted crumble and white choco ganache

KIDS MENU

• Kids menu 8.50

Chicken Tatsuta, fries, cucumber, apple sauce

• Kids eat everything 70% off menu price

• Kids beverage buy out (+2 years) 11.00

BEVERAGE BUY OUT

Buy out drinks- Domestic (alcoholic) drinks (Heineken, Wieckse White beer, sodas, jars with water and fresh fruit, house wines, jenever, all sorts of coffee and tea)

6 hrs	50.75	p.p.
7 hrs	55.50	p.p.
8 hrs	60.00	p.p.
9 hrs	64.50	p.p.
10 hrs	69.00	p.p.
Every extra hour	4.50	p.p.

All you can drink Aperol spritz 4.50 p.p.p.u extra*
Incl. Gin Tonic Bar 5.00 p.p.p.u extra*
(3x Gin, 3x Tonic, 3x Topping)

Buy out drinks - Foreign (alcoholic) drinks (draft beer, special beers, sodas, jars with water and fresh fruit, house wines, jenever, wodka, gin, rum, whiskey, liqueurs, prosecco, all sorts of coffee and tea)

6 hrs	69.00	p.p.
7 hrs	75.00	p.p.
8 hrs	81.00	p.p.
9 hrs	87.00	p.p.
10 hrs	93.00	p.p.
Every extra hour	6.00	p.p.

incl. Gin Tonic Bar 3.50 p.p.p.h extra*
(3x Gin, 3x Tonic, 3x Topping)

* minimal buy out 3 hours





Buy out drinks - XXL Package

(draft beer, special beers, sodas, jars with water and fresh fruit, house wines, jenever, wodka, gin, rum, whiskey, liqueurs, prosecco, all sorts of coffee and tea, all our open wines* & cocktails**)

6 hrs	82.50	p.p.
7 hrs	91.00	p.p.
8 hrs	99.50	p.p.
9 hrs	108.00	p.p.
10 hrs	116.50	p.p.
Every extra hour	8.50	p.p.

*All cocktails from our menu in the season of the event

**All wines served by the glass in the season of the event

ARRIVAL DRINKS

Prosecco Special	7.50
Prosecco with a drop of syrup, blackberries and thyme	
Limoncello Spritz	7.50
Prosecco with limoncello, sparkling water and lime	
Mocktail	5.50
Home made ice tea	

MISCELLANEOUS

DJ (min. 3 hours)	175,- p.h.
Saxofonist (min. 2 hours)	250,- p.h.
DJ-Booth/ light/sound	325
Big TV	75
Crew diner (warm meal incl. soda and coffee)	27,50

TIPS:

Are you looking for the best photographer to capture your wedding day at Naturel? Check our favourite photographers:

Wianda Bongen

www.wiandabongen.com

Contact via + 316 24 66 88 81 and info@wiandabongen.com

Roos Jooren

www.roosjooren.nl

Contact: mail@roosjooren.nl or bel +316 21225051

Sophie Blommers

www.sophieblommers.com

Contact: post@sophieblommers.com or bel +316 10486778

De Wandelende Kunstenaars (the walking artists)

"De Wandelende Kunstenaars", artists Daan & Fleur capture your wedding through unique drawings and poetry. They bundle these handmade pieces of art to make your unforgettable day a tangible memory. Interested?

Check:

www.dewandelendekunstenaars.cargocollective.com

or contact via + 316 33 86 57 59 or





SOMETHING BORROWED SOMETHING NEW

Opzoek naar specifieke wedding must haves of willen jullie met een speciaal thema een unieke beleving neerzetten?

Wendy van Something Borrowed Something New is onze event-/ weddingplanner en stylist. Zij kan de perfecte verhuur items leveren en beschikt over een groot netwerk aan leveranciers om jullie droomdag compleet te maken. SBSN adviseert, ontzorgt en maakt samen met haar team jullie wensen werkelijkheid!

Ben je nieuwsgierig geworden?
Check de nieuwe website:
www.sb-sn.nl



Event/wedding planning



Concept styling



Rentals + Floraldesign



Master of Ceremonies



conceptBALLOON



PARKING

There are several good options for parking around the Zwarte Pad, namely:

1. Interparking Boulevard Garage:

Reserve a spot in advance. Please note: the price depends on how busy the garage is. Price per 24 hours (00:00-24:00) is from €12.50 with a maximum of €30. Reservations for several days are possible; this is called a “Flex parking”.

Walking distance to NATUREL is 8 minutes

2. Black path parking lot:

Payment works the same as parking on the street. This can be done via your own parking app or via the many parking meters available. From €6.50 per hour with a maximum daily rate of €25. It is not possible to make a reservation here in advance. Walking distance to NATUREL is 4 minutes (park at the end of the parking lot, not at the beginning!)

3. Parking garages:

Kurhaus, Nieuwe Parklaan & Strand (Zwolsestraat) From €3.50 per hour with a maximum daily rate of €25.

4. Park + Beach:

From €6 per day. Reserve a parking space in one of the parking garages outside Scheveningen via www.park-beach.nl and then take the reserved tram or shared bicycle to the beach. This way you don't get stuck in traffic jams, you save costs and you'll have your feet in the sand within 15 minutes!

Forever in love with the sea side of life

